



T H E M I L L
S O N N I N G

JANUARY 2023 MENU

MAINS

Beef Shin and Ale Pie with Silver Skin Onions (DF)
Lemon and Herb Crumb Baked Sea Trout (DF)
Chicken Fricassée (GF)
Pearl Barley and Kidney Bean Chilli (DF)

SIDES

Olive Oil and Parsley Crushed Steamed Potatoes (GF) (DF)
Steamed Broccoli Florets with Flaked Almonds (GF) (DF)
Roasted Carrots with Parsley (GF) (DF)
Vegetarian Gravy (GF) (DF)
Mixed Leaves with French Vinaigrette (GF) (DF)
Mint Yoghurt (GF)
Za'atar Roasted Vegetable Mezze (GF) (DF)

DESSERTS

Sticky Toffee Pudding with Toffee Sauce and Pouring Cream
Chocolate Fondant with Vanilla Ice Cream
Black Forest Pavlova (GF) (DF Optional)
**A Selection of Local Cheeses, Grapes, Celery, Chutney and
Biscuits (GF Optional)**

GF = Gluten Free, DF = Dairy Free
For any allergen or vegan information please
call (0118) 969 8000 or ask your waiter.